

SOCIAL CORNER STORY

WHITE WOLF
An Indian Story

Grandma Day sat knitting in front of the fire, while the children with their faces pressed against the window panes, were watching the big flakes of fast-falling snow.

"Oh, grandma, did you ever see it snow so hard before?" asked her little grandson.

The old lady dropped her knitting, looked out at the storm, and replied:

"Yes, a good deal harder than this, a long time ago, when your grandpa was living."

"Is it a story?" "Tell us about it, please," they all exclaimed.

Then grandma began:

"A long time ago, when your grandpa and I were married, we left the east and went out west, away off to another country, where but few white people lived, and where there were wild animals and savage Indians. We made a little clearing in the forest, and built a log-cabin, and finally a barn for the horses and cows. At first I was afraid to go out of doors, for fear of the Indians. But all through the summer and fall we didn't see any, and so I gradually forgot that they roamed all about us. Occasionally we saw bears, and at night we could hear the wolves howl; but neither of these we didn't mind them in the least."

"Finally, winter came on with its ice and frost. I was just outside the door for the horse, so one cold February morning, grandpa got up before light and started on horseback for the nearest settlement forty miles away. The ground was then bare, so he expected to reach the settlement before dark. I was pretty lonesome with the only baby and the cows for company, but kept busy and cheerful until the afternoon, when it began to snow. Well, I can't remember the exact day, and the wind howled and blew great drifts around the cabin; but I piled the wood on the fire and kept warm, and I felt almost beside myself with anxiety for your grandfather, as it was bitter cold. I could hear the cows howling for food and drink, and I felt so sorry for them that some afternoon I put the baby in the cradle and waded through the deep snow to the barn."

"When I got back to the cabin I saw a great foot-print in the snow. I was terribly frightened and when I opened the door I trembled all over, for there in front of the fire with my baby in his arms sat a great, wild Indian. He knew I was afraid for he turned and said:

"No hurt, starve, freeze; ugly! Me White Wolf, great chief; storm come; get lost."

"I think he should wear a sunny smile, let a kind word float into those aged ears every day, and have every day under his hand and drink and have her and tomorrow she may have left us. Many of us may not have their heads, but I think we should show our respect to the aged would be for us to teach our little ones to quickly obey their grandparents and all aged people they come in contact with. It isn't much for a little girl or boy to share their lives with a kind old person; and it lets the aged think they are not forgotten."

"I shall never forget the day when I was a little girl, and I was asked for help, so I may do my share, as that is the service I wish to do. I think to be a helper is a pleasure. Don't you, Happy hours to all."

EUDORA.

Dear Social Corner:—I wish to thank the writer who so kindly wrote in answer to my former letter. All the ideas were good.

I haven't finished cleaning, yet, so the latest one was welcome. I have written "Sweet Sixteen" and "Faye Verna." I beg your pardon, but let me say that I am glad to see stories from both of you.

"Only a Little." Thank you for your letter. I have just taken a simple dessert is better than a fussy one.

Here is one that the man of the house likes, and it is also an excellent way to use left-overs:

Steam biscuit, until heated through, break open and on each half put a generous spoonful of apple sauce, sweetened and spiced to suit. On that another spoonful of white of egg beaten stiff and slightly sweetened. Left-overs berries and a cooked sauce may be used.

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WHITE STAR CLOTHING HOUSE
153 Main Street
H. RABINOWITCH, Prop.

Specials in Woolen Dresses
We are showing a very nice line of Woolen Dresses that usually sell for \$12.00 to \$13.50

For \$5.00
LADIES' SUITS
In this department you will find a large stock of suits at greatly reduced prices.

Suits that sold for \$18.00, now \$13.50
\$30.00 and \$55.00 Suits - - - Now \$20.00
SPECIAL LOT of Children's Straw Hats at \$1.90

LADIES' STRAW HATS
\$3.50 to \$5.00
It's a real pleasure to show goods

growing better" is a delusion; among the civilized it is certainly worse, but among the uncivilized, undoubtedly there is an increase for good. The mind of youth is a blank slate, and imagination and the sentimental sensational novels and "continued stories" in many of the current magazines and Sunday papers do not form the right ingredients for mental food.

Many a woman of ability and character has been mentally dwarfed and lost much of her usefulness in the world by the unwise reading she was permitted to do in her early girlhood. For it is the exalted ideal that springs into life, as the bud is unfolding and develops into something noble or the reverse.

With a limited advantage of schooling, a wisely directed course of reading can give a child an excellent and useful education by the time it has reached maturity, and in all our reading, for that matter, I think we ought to seek for the best results to our minds; for an enlarged view of life, a truer understanding of the human soul, and a more tolerant attitude towards our friends and neighbors.

Our lives are all more or less full of "ups and downs," but we can find something each day, if we will, to make us better acquainted with our present condition and more tolerant to ourselves and others if we abide in "The House of the Kindly Smile."

It stands by the road of every day. This house of the kindly smile; About its porch the roses smile; And butterflies flit the while.

The heart bowed down by weight of woe Looks up when passing by; And its burden melts like April snow When it meets the friendly eye.

For she who dwells in this wayside house Well knows the way is rough; She gives the traveler heart again; She smiles—and it is enough.

MARGOLD.

GOOD FOR THE INNER MAN.
Editor Social Corner:—I am sending a few recipes that are very good:

Scalloped Chicken—Cut up a chicken

TOO Much Alcohol will make your hair dry, harsh and brittle
COKE DANDRUFF CURE AND HAIR TONIC
Contains only 15% alcohol, less than any other hair tonic known. Contains only 15% alcohol, less than any other hair tonic known. Contains only 15% alcohol, less than any other hair tonic known.

LOOK OUT FOR THE BOYS AND GIRLS.
Dear Editor and Sisters of the Social Corner:—There is much discussion and many theories regarding the modern youth of today, but the rising generation of today, but before the disease can be cured or prevented must be killed or not allowed to form.

Mothers and fathers, look after the boys and girls. Tell them of the dangers and pitfalls on every hand which threaten and await them, and of the temptation which Satan is always ready to lead them into. Do not think because they are yours that they are incapable of being led away, and of doing things that are wrong.

Some may say: "To warn against evil is to suggest it!" but even so, it is better for the parents to suggest it, than to let the child go on a disinterested prey to make the suggestion with all success; for a good idea and the child goes astray we will not have to suffer a life of remorse. The social problem is alarming in our cities and the idea some people like to nurse, that "the world is

RECIPIES FOR EIGHT KINDS OF CAKE.
Dear Editor of the Social Corner:—Herewith I send recipes for cakes. I have found them all very good.

Sponge Cake—Five eggs beaten separately, five tablespoons cold water, two cups granulated sugar (sifted), one cup of butter (sifted), one teaspoon baking powder. Bake in a moderate oven three-quarters of an hour.

Angel Drop Cake—Sift half a cup of granulated sugar with half a cup of pastry flour and half a teaspoon of salt. Then add a dash of salt to the whites of three eggs, beat them until stiff, fold in the prepared flour gradually, flavor with one teaspoon of orange extract, drop from a spoon into a pan lined with buttered paper, and bake in a moderate oven about 12 minutes.

Pork Cake—Half a pound of chopped pork, two cups molasses, one cup of sugar, add pint of boiling water; when cold add one tablespoon soda, chopped raisins, flour to make soft dough, all kinds of spices.

Five kinds of Cake made from Sifted Cake Recipe—Cream three cups of butter of a pound of butter or one-third cup of butter with seven-eighths cup of sugar with the hands until light; add one-half cup of milk and one teaspoon lemon extract, mix well and a half cups of flour, or half teaspoon of salt; sift three times. Take the whites of four eggs, beat well, mix sifted flour and beaten whites of eggs with above mixture; drop from a spoon into a pan lined with flour, then whites, until both are mixed in cake, putting the balance of whites in last. Bake immediately in moderate oven three-quarters of an hour.

Make Gold Cake with the above mixture, using four large yolks of eggs instead of butter. Take a tablespoon of mixture or more and mix either red sugar or chocolate to color. You can make any color you wish all recipes. With the above recipe you can make five different kinds of cake. Please try and report.

M. A. CANTERBURY.

OUR SEWING CIRCLE.
Editor Social Corner:—We met, with our usual frequency, to discuss and work with a will, hoping to accomplish something and our mission to fulfill; so once in two weeks, Tuesday, we have come through cold and storm to the little chapel all in the work to join. It was patch-work we commenced with, taking stitches not a few.

Such an endless variety of pieces, but since no one knows "who is who" this is not so easily of accom-

JOHN.
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Pork Cake—Half a pound of chopped pork, two cups molasses, one cup of sugar, add pint of boiling water; when cold add one tablespoon soda, chopped raisins, flour to make soft dough, all kinds of spices.

Five kinds of Cake made from Sifted Cake Recipe—Cream three cups of butter of a pound of butter or one-third cup of butter with seven-eighths cup of sugar with the hands until light; add one-half cup of milk and one teaspoon lemon extract, mix well and a half cups of flour, or half teaspoon of salt; sift three times. Take the whites of four eggs, beat well, mix sifted flour and beaten whites of eggs with above mixture; drop from a spoon into a pan lined with flour, then whites, until both are mixed in cake, putting the balance of whites in last. Bake immediately in moderate oven three-quarters of an hour.

Make Gold Cake with the above mixture, using four large yolks of eggs instead of butter. Take a tablespoon of mixture or more and mix either red sugar or chocolate to color. You can make any color you wish all recipes. With the above recipe you can make five different kinds of cake. Please try and report.

M. A. CANTERBURY.

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ANTY DRUDGE
Anty Drudge Saves Valuable Lace.

Mrs. Housewife—"Here I've boiled and rubbed this lace and the coffee stains are in it yet. I'm simply afraid to do a thing more to it. It looks weak already. I guess it's a goner."

Anty Drudge—"Not if you will take my advice. But you've certainly given it a cooking. Take that boiler off the range, fill it with cool water, rub the lace with Fels-Naptha and soak it a short time. Then rub it lightly and rinse it. The stains will all be gone and the lace'll look as good as new."

"Boil until tender" is what all the cook books say.
Boiling makes most anything tender, even hard wood.
And that's precisely what boiling does to your clothes.
Makes the fibre tender. Then you wonder why your clothes tear so easily and wear into holes so soon.
How else will you get your clothes clean?
Fels-Naptha dissolves and loosens the dirt in cool or lukewarm water, without hard rubbing.
No hot water, no boiling, in summer or winter.
It's such an easy way of washing, makes the clothes cleaner, whiter and purer and they wear twice as long.
Be sure to get the genuine Fels-Naptha and follow directions on the red and green wrapper.

en as for trimmings and stew in just enough water to keep from burning; season each piece with salt and pepper and lay in a large pudding or baking dish; beat two eggs until light and add to one pint of milk one quart of grated or canned corn, season with salt and pepper; pour over the chicken; cover with a layer of fine bread crumbs and place dots of butter; bake in a quick oven.

Maple Gingerbread—One cupful of maple syrup, two cupfuls of flour, one-half teaspoonful salt, one teaspoonful of soda, one cupful of sour cream, one egg, one teaspoonful of ginger; add the soda to the cream; when it foams, add the egg, well beaten; then the syrup, salt and ginger, and lastly, the flour. Bake in a quick oven.

Baked Cabbage—Boil one head of cabbage 15 minutes, parboil and cook until tender. Let it get cold, then chop fine and add two well-beaten eggs, one tablespoonful of butter, three of cream; season with salt and pepper. Mix well together and bake in a buttered pan until brown. Heat in Lebanon.

LOUISE.

Joy for Poultry.
Secretary Nigot thinks there is cool enough in her country to have thousands of years. So there seems to be no likelihood that cool winters will soon go out of fashion.—Chicago Record-Herald.